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WAR FOOD ADMINISTRATION

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U. S. Department of Agriculture

Effective August 1, 1943.

TENTATIVE FDA SPECIFICATIONS FOR

SWEETPOTATOES, DEHYDRATED

A. APPLICABLE SPECIFICATIONS.

A-1. These specifications supersede all FSCC Specifications applicable to dehydrated sweetpotatoes.

B. STYLES AND GRADE.

B-1. Styles. Sweetpotatoes, dehydrated, shall be of the following styles as specified in the invitation for bids:

- Style I. Sliced.
- Style II. Diced (Cubed).
- Style III. Stripped (Julienne Style).
- Style IV. Shredded or riced, precooked.
- Style V. Powdered, precooked.

B-2. Grade. Shall be of the grade herein indicated.

C. MATERIAL AND WORKMANSHIP.

C-1. The sweetpotatoes used for dehydration shall be clean, sound, mature, of good cooking quality, mealy in texture when cooked. Those that discolor or become soggy after boiling shall not be used. The dehydrated product shall be prepared under sanitary conditions and in accordance with best commercial practice.

C-2. Sweetpotatoes shall be of the moist (yam) type.

D. GENERAL REQUIREMENTS.

D-1. All deliveries shall conform, in every respect, to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

D-2. The product and packages shall be free from insect infestation.

E. DETAIL REQUIREMENTS.

E-1. Preprocessing.

E-1a. The sweetpotatoes shall be thoroughly washed to remove soil and foreign material and sorted to remove any potatoes that are diseased or otherwise damaged. The sound stock shall be peeled by any suitable means,

(Over)

trimmed to remove the discolored portions, and either immersed in potable cold water or in a clean 2 percent salt solution to prevent darkening.

E-1b. If the cut pieces are to be held for more than 30 minutes, they should be kept under running potable cold water or in a clean 2 percent salt solution. In no case shall the cut material be thus held for more than 1 hour prior to blanching.

E-1c. The cut sweetpotatoes for Styles I, II, and III shall be blanched in live steam or in boiling water until the peroxidase system has been destroyed. Excessive blanching shall be avoided, as over-blanching impairs the quality of the finished product.

E-1d. The blanched or precooked material should be dehydrated immediately. In no event shall it be held for more than 1 hour prior to dehydration.

E-2. Dehydrating.

E-2a. The temperature and humidity of the air during dehydration shall be such that the product will not be scorched, case-hardened, or otherwise damaged. The finishing temperature shall not exceed 165° F.

E-2b. The dehydration surface shall be so loaded as to assure proper air circulation. This load will be ordinarily 1-1/2 pounds or less per square foot.

E-3. Dehydrated Product.

E-3a. Color.- The dehydrated product shall possess a uniform color.

E-3b. Aroma.- The dehydrated product shall possess a good, typical aroma, free from hay-like, scorched, musty or other objectionable odors.

E-3c. Moisture Content.- The moisture content of the dehydrated product shall not exceed 7 percent by weight.

E-3d. Defect Tolerances.- The dehydrated product shall not contain more than 2 percent by weight of defective pieces. Regardless of the area of the defect any piece shall be considered defective if it is discolored in whole or in part (scorched, bruised, or decayed), or if it shows areas of peel or tray blackening.

Style I, Sliced.- Not more than 10 percent by weight of the product shall pass through a standard sieve containing 2 meshes to the inch (0.446-inch opening) and not more than 1/5 of this amount shall pass through a standard sieve containing 8 meshes to the inch (0.097-inch opening).

Style II, Diced (Cubed), and Style III, Stripped (Julienne Style).- Not more than 1 percent by weight of the product shall pass through a standard sieve containing 8 meshes to the inch (0.097-inch opening). Not more than 10 percent by weight of Style III, Stripped (Julienne Style) shall be less than 1/2 inch in length.

Style IV, Shredded or riced, precooked.- Riced potatoes may vary in length but shall not exceed $1/8$ inch in diameter.

Style V, Powdered, precooked.- The powdered product shall be free flowing, and not more than 2 percent by weight of the product shall fail to pass through a standard sieve containing 30 meshes to the inch (0.0232-inch opening).

E-4. Reconstituted Product.

E-4a. Reconstitution.- Styles I, II, and III shall reconstitute satisfactorily in water to approximately their original form and color within 30 minutes after coming to a boil. Styles IV and V shall reconstitute within 10 minutes upon the addition of 3 to 5 parts by weight of boiling water to 1 part of dehydrated sweetpotato.

E-4b. Size.- Style I, Sliced, when rehydrated, shall measure not less than $3/32$ nor more than $8/32$ inch in thickness. Style II, Diced, shall measure not less than $5/32$ nor more than $12/32$ inch in width and thickness. Style III, Stripped, shall measure not less than $5/32$ nor more than $12/32$ inch in width and thickness; and not less than $1/2$ inch in length.

E-4c. Color.- The reconstituted product shall possess a good, typical sweetpotato color.

E-4d. Flavor.- The reconstituted product shall possess a good sweetpotato flavor.

E-4e. Texture.- Upon reconstitution Styles I, II, and III shall possess a good sweetpotato texture and shall not be soggy or gummy. Styles IV and V shall reconstitute to a smooth texture practically free from lumps.

F. METHODS OF INSPECTION AND TEST.

F-1. Inspection shall be made at the point of origin, unless otherwise specified.

F-2. The test to show the absence of the peroxidase system shall be made according to methods acceptable to the inspecting agency.

F-3. Moisture determination shall be made by the vacuum oven method by drying 2 grams of the product at 70° C. for 6 hours in partial vacuum having a pressure of not over 100 mm. mercury, or by any other method acceptable to the inspecting agency.

G. PACKAGING, LABELING, PACKING, AND MARKING FOR SHIPMENT.

G-1. Packaging. The dehydrated product shall be packaged in such containers as may be specified at the time of the negotiation of the contract.

G-2. Labeling. Unless otherwise specified, the label on each container shall be marked with the name and style of product, the net weight in pounds, the month and year of dehydration, name and address of packer, location of processing plant, and specific directions for rehydration.

G-3. Packing.

A. Domestic. Unless otherwise specified, the product shall be delivered in standard commercial containers, so constructed as to insure acceptance by common or other carriers, for safe transportation, at the lowest rate, to the point of delivery.

B. Export. The product shall be packed in nailed wood, wire-bound wooden boxes, or weatherproof solid fiber complying with Export Packaging Specifications FSC 1742-C.

G-4. Marking. Unless otherwise specified, shipping containers shall be marked with the name and style of product; the net weight of the product; the gross weight of the container; the date of processing; the name of the contractor; the number of the contract or order; and the date of packaging. Ink used in marking containers shall take on wood or fiber and shall be water-fast and sunfast.